

Salmon tartar, celery root and raisins salad, horseradish and dill cream, yuzu flavored radish

Recette pour 4 personnes



Description

Knife cut salmon tartare, bistro garnish, with a mustard celery root salad, top with some greens.

Ingrédients

For the tartare

- 480 Gr Salmon filet skin-off
- 15 Unit(s) Gherkins
- 15 Unit(s) Capers
- 0.50 Unit(s) French shallot
- 1 Pinch(es) Fleur de sel
- 5 Sprig(s) Chives
- 25 Ml Canola oil
- 4 Turn(s) White pepper

- Salt and pepper

For the croutons

- 0.50 Unit(s) Baguette

- Salt and pepper

For the mayo

- 2 Unit(s) Egg yolk
- 25 Ml Dijon mustard
- 300 Ml Canola oil
- 0.50 Unit(s) Lemon juice

- Salt and pepper

For the salad

- 0.50 Scoop(s) Celeriac
- 1 Unit(s) Lemon juice
- 4 Leaf(ves) Basil

- Salt and pepper

Sour cream and radish

- 150 Gr Sour cream
- 1 Tsp Yuzu juice
- 2 Unit(s) Radish
- 1 Sprig(s) Dill
- 1 Tsp Horseradish

- Salt and pepper

Préparations

Temps de préparation **30 mins**

For the mise en place

Dice finely the salmon. Chop the shallots and the chive. Chop the capers and the gherkins.

For the crostinis

Slice the baguette slantwise. Put it on a baking tray with a drizzle of olive oil, salt and pepper and cook it in the oven until crispy.

For the tartare

In a bowl, mix the salmon, the capers, the gherkins, the shallots and the chive. Add a couple spoons of mayo, mix it and fix the seasoning.

For the mayo

In a bowl, put the egg yolk, the mustard and some lemon juice, whisk it well and add the oil gently until you get a nice and firm mayo, fix the seasoning.

For the salad

Peel the celery, cut it and pass it into the food processor to shave it, add some lemon juice making sure it won't get dark. Add a couple spoons of mayo, the chopped basil and season it well.

Horseradish sour cream

In a mixing bowl, combine the sour cream and horseradish, season with salt and pepper and then add the chopped dill.

Strain the radish slices and combine them with yuzu juice.

For the plating

In a cookies cutter, put a first layer of tartare, then a layer of celery and finish with a layer of tartare. Remove the cookies cutter and top it with the greens and the croutons.

Bon appétit!